



THE

Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

October 2023

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October 17 @ 49th State

The Prez Sez

By John Trapp & Liz Greer

Here we are right in the middle of Oktoberfest season. There are still O-fest activities going on around town so I hope everyone is getting out and enjoying the events. Plus, the temperatures are dropping so the garages and crawl spaces should be reaching "lagering" temperatures soon. Think about what kind of lager you wish to brew – then do it! Speaking of Oktoberfest, we had a wonderful meeting to kick off our Fall schedule at 49th State. The educational part was all about O-fest, the history, the beer style, and of course the massive festival itself. The popularity of the subject was so good that many people were considering a trip to Cincinnati next year to attend the largest O-fest in the U.S. We should think about this some more; sounds like fun.

Here's the 3 month calendar:

- **October 17th** – Monthly meeting at 49th State Brewing Company 7:00 p.m. Dry Yeast technical presentation, see the Facebook Invitation
- **November 21st** – Monthly meeting at 49th State Brewing Company 7:00 p.m. Elections
- **December 9th or 16th** – GNBC Christmas Party! Time and location TBD

During our meeting last month nominations for the upcoming elections were opened. All four of the officer positions will be open, President, Vice President, Treasurer and Secretary. Plus, there are two board positions that will need to be filled. I highly encourage everyone to run for a position and get involved with this awesome organization. Nominations will be closed before our November meeting. If you have any questions about the positions or want to know exactly what the expected duties entail, please e-mail me or raise a hand at the next meeting and we'll gladly explain the position in detail. Also, don't forget to pay your membership dues. They run from September to September, so if you haven't paid up yet, get to it. Plus, you don't want to miss out on the discounts and benefits of being a GNBC member.

Our October meeting will feature "Yeast" as the informational topic. We all know that in the brewing world yeast is one of the most important

GREAT NORTHERN BREWERS CLUB

GNBC WEBSITE

www.GreatNorthernBrewers.org

CO-PRESIDENTS

Elizabeth Greer and John Trapp
president@greatnorthernbrewers.org

VICE PRESIDENT

Christophe Venot
vp@greatnorthernbrewers.org

TREASURER

Lindsay Foltz
treasurer@greatnorthernbrewers.org

SECRETARY

Gwen Higgins
secretary@greatnorthernbrewers.org

MEMBERSHIP CHAIR

Steve Johnson
membership@greatnorthernbrewers.org

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Contact information via our website

products (aside from sanitation). We all rely on specific yeast strains to give us a flavor and aroma profile for certain beer styles. Plan on showing up for a good talk about yeast. And, if you have questions, bring them along and we'll do our best to answer them.

The November meeting is our election meeting. Nominations will close prior to the ballots being handed out and then we'll vote in new officers and board members.

December is our Christmas party, the time and location is still being worked out. Over the last two years the Christmas party has started to take on parties of Christmas past. Yes, I actually remember those parties, so plan on attending.

Until next time, keep brewing because life is good. Cheers

Membership News-Renew Now for 2023-2024!

By Steve Johnson

The club's membership year begins on October 1st and ends on September 30th. Your 2022-2023 membership card has expired and has value only as a memento or record of past membership.

Now is the time to renew your membership to support club activities for the year ahead. Your membership qualifies you for discounts at Arctic Brewing Supply and other local merchants.



The easiest way to renew membership is to use a credit card and the link on the club website at <https://greatnorthernbrewers.org/membership/>

A PayPal account is not required to make payments – PayPal is only the card processor. Payments in cash or by check may be made in person to me at a Brewers Club meeting.

Within a day or two of receiving payment, I typically mail membership cards. If desired, I can deliver membership cards in person at a club meeting.

For those who were members last year, I have already printed your cards for the new year—I need only to laminate them and place them in an envelope for delivery. For new members, or members returning after a gap in membership, I will need to print as well as laminate cards: not a difficult task, but requiring extra steps in creating membership records and printing membership cards and mailing envelopes.

Last year, ninety members supported club activities through their annual membership payments. As of September 27th, twenty-one members have paid dues for 2023-2024. Also, this week of last year annual members purchased a Life Membership, a bargain at \$350.

Steve Johnson
Membership Coordinator
membership@greatnorthernbrewers.org

Some Like It Mild

By Steve Johnson

This summer, two Anchorage breweries, Cynosure and Turnagain, collaborated in brewing Mild ales, a style infrequently produced in the United States, in coordination. In successive weeks in July, Cynosure offered Call of the Mild I (3% ABV) and Call of the Mild II, two Pale Milds served via beer engine--"Real Ale" style. Turnagain served its Dark Mild (2.6 ABV) on nitro. Each Mild was a distinct beer—not one could be confused with another. Turnagain's Mild was not sour—Ted said he couldn't find a way to do a sour Mild.

What Is Mild Ale?

The Brewers Association Style Guidelines group Pale Mild and Dark Mild with nineteen other styles in the category British Origin Ale.

English-Style Pale Mild Ale

Color: Light amber to medium amber

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Malt flavor and aroma dominate the flavor profile.

Perceived Hop Aroma & Flavor: Very low to low

Perceived bitterness: Very low to low

Fermentation Characteristics: Diacetyl is usually absent in these beers but may be present at very low levels. Fruity esters are very low to medium-low.

Body: Low to medium-low

Original Gravity (°Plato) 1.030-1.036 (7.6-9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.004-1.008

4(1-2.1 °Plato) • Alcohol by Weight (Volume) 2.7%-3.4% (3.4%-4.4%) • Hop Bitterness (IBU) 10-20 • Color SRM (EBC) 6-9 (12-18 EBC)

English-Style Dark Mild Ale

Color: Reddish-brown to very dark

Clarity: Chill haze is acceptable at low temperatures

Perceived Malt Aroma & Flavor: Malt attributes such as caramel, licorice, roast or others may be present in aroma and flavor.

Perceived Hop Aroma & Flavor: Very low

Perceived bitterness: Very low to low

Fermentation Characteristics: Diacetyl is usually absent in these beers but may be present at very low levels. Fruity esters are very low to medium-low.

Body: Medium-low to medium

Original Gravity (°Plato) 1.030-1.036 (7.6-9 °Plato) •

Apparent Extract/Final Gravity (°Plato) 1.004-1.008



(1-2.1 °Plato) • Alcohol by Weight (Volume) 2.7%-3.4% (3.4%-4.4%) • Hop Bitterness (IBU) 10-24 • Color SRM (EBC) 17-34 (34-68 EBC)

For purposes of judging, BJCP Style Guidelines for 2019 and 2021 place Dark Mild in Category 13, Brown British Beer, along with British Brown Ale and English Porter. These BJCP Guidelines do not mention Pale Milds. Quoting the history paragraph of the guidelines:

“Historically, ‘mild’ was simply an unaged beer, and could be used as an adjective to distinguish between aged or more highly hopped keeping beers. Modern milds trace their roots to the weaker X-type ales of the 1800s, which started to get darker in the 1880s, but only after WWI did they become dark brown. In current usage, the term implies a lower-strength beer with less hop bitterness than bitters. The guidelines describe the modern British version. The term ‘mild’ is currently somewhat out of favor with consumers, and many breweries no longer use it. Increasingly rare. There is no historic connection or relationship between Mild and Porter.”

Why Brew Mild Ale in 2023?

Mild ales are generally low in alcohol, suitable for drinking multiple servings in a social situation. For small breweries with taprooms, Milds are one more style, offered in irregular rotation, that may draw people to the taproom and perhaps keep them there for another round. For draft-only beers, especially when served from a beer engine or on nitro, there is usually no alternative to visiting the taproom. At Cynosure and at Turnagain, the Milds are among varied styles offered for limited times at the taprooms throughout the year.

For the homebrewer, the motive to brew Mild may include the desire for a tasty glass of beer at lunch or mid-afternoon that will not impair, for example, one’s ability to write and accurately type a coherent paragraph. That motive may suggest the category of lawn mower beer, but only because of alcohol content, not for potential lack of flavor.

Further Reading

- Ray Daniels wrote about Mild Ale--and Brown Ale--in chapter twenty of *Designing Great Beers*, Brewers Publications, 1996, 2000, pages 215-228.
- David Sutula wrote “Mild Ale-Back from the Brink of Extinction” for *Brewing Techniques* December 1997 (v5n6), p. 24-35. The text of the article, though lacking the reference list, is online at https://www.morebeer.com/articles/Mild_Ale.
- In 1999 Brewers Publications issued David Sutula’s book *Mild Ale: History, Brewing Techniques, Recipes*. Chapter six includes detailed descriptions of then current British and American Milds. Chapter seven consists of seven recipes for Milds, presented in five gallon all grain and extract versions and a one barrel all grain recipe. Sutula included a high gravity recipe for ~6% ABV Lusty Gnome Midlands Mild. He suggested that this contemporary recipe, based on an early nineteenth century Mild, should destroy the myth that all Milds are low in alcohol.

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